Food book
Decorations

Larger
title

Menus

and

Recipes

Copyright
Clatsop County
~~Historical Society~~
Liisa Penner
~~1987~~
1991

These menus and recipes were bought at an estate sale at the Benjamin Young House in 1985. They were handwritten on small cards. A menu was on one side and a recipe on the other. A hole near the top was used to hang the cards on the wall. The cards were probably given to a bride-to-be in May 1901.

Liisa Penner

~~Among those who gave~~ Recipes & menus were given by

Rosetta Thing

Harriet Tallant

M L T (Maria Louise Tallant)

Nora Marcotte ✓

Maud Warren Higgins

Sue H. Elmore ✓

Gene L. Marrs

Olga Heilborn ✓

Sadie M. Craig ✓

Miss Cole ✓

A

– Breakfast –

Mush Fruit

Hot Rolls Coffee

Ham Omelet

Hot Cakes with Maple Syrup

– Lunch –

Bouillon

Veal Croquettes Stuffed Potatoes

Tomato Salad with Mayonnaise D.

Gelatine Pudding with Whipped Cream

Small Cakes Tea

– Dinner –

Cream of Pea Soup Bread

Roast Chicken Mashed Potatoes

Asparagus with Cream Sauce

Lettuce Salad with French Dressing

Strawberry Short-cake with Whipped Cream

Cheese Coffee

A

--Welsh Rarebit for Two--

Justify

One heaping tea cup of nice cream cheese. Small piece of butter. Two thirds of a cup of milk. Not quite a teaspoonful of Worcestershire sauce. A salt spoon of salt. A dash or two of cayenne. One egg.

Single space

Place all with the exception of the egg, in chafing dish and stir constantly until the cheese is melted. Then add the egg which has been well beaten. Serve immediately on toast or hot Soda crackers.

--Nora Marcotte 5/25/01--

B

Breakfast

Fruit
Wheatlets Cream
Omelet Twin Mts Muffins
Coffee

Wedding Luncheon

Cold Tongue - Chicken Salad
Nut Sandwiches - Thin Bread and Butter
Coffee
Iced Cakes Lemon Juice
Bonbons - Salted Nuts

Dinner

Clear Soup - Salted Crackers
Royal Chinook Egg Sauce
Roasted Lamb Mint Sauce
Rice Peas
Lettuce Salad
Ice Cream
Coffee Fruit

N.C.R.

B

→ Twin Mountain Muffins

Cream 1/3 of a cupful butter;
add 1/4 of a cupful sugar
and 1/4 of a teaspoon of salt
and one (1) egg beaten light
3/4 of a cupful milk,
two (2) cupfuls sifted flour
and four (4) teaspoons baking powder.
Bake in hot buttered pans about
twenty five minutes.

Things worth knowing

10 eggs	= 1 pound
1 pound sugar	= 1 pint
4 large Tablespoonsful	= 1/2 gill
16 " "	= 1/2 pint
1 pound soft butter	= 1 pint
a common size tumbler	= 1/2 pint
4 ordinary tea cups hold	= 1 quart
1 lb 2 oz flour	= 1 quart

--Breakfast--

Strawberries
Omelet Popovers Coffee

--Luncheon--

Grape Fruit
Deviled Fruit
Lettuce French Dressing
Preserves and Cake

--Dinner--

Shoalwater Bay Oysters
Tomato Bisque Soup
Fried Salmon Cheeks
Beef Steak mot Mushrooms
Baked Potatoes Peas
Artichokes en Mayonnaise
Prune Whip Whipped Cream

C

Popovers

2 eggs
2 cups milk (small)
2 cups flour

Small teaspoon salt.

Beat eggs very light.

Add milk very slowly.

Add salt.

Lastly, put in flour all at once and beat. Mix till smooth like cream. Bake 1/2 hour in moderate oven.

D

– Dinner –

Clear Tomato Soup Croutons

Columbia River Salmon
with
New Creamed Potatoes

Roast Beef

Green Peas in Cream

Tomato Salad on
Lettuce Olives

Gelatine Fruit Pudding
with Whipped Cream

Coffee Amer. Biscuits
Nuts

D

Apricot Frappe

One quart of peeled apricots. Same of cold water. One pint of sugar. Crush fruit, add water and sugar and freeze. When half frozen add one pint of whipped cream. (This is delicious.)

--Maude Warren Higgins--

E

Breakfast

Halved Grape fruit
Hominy Mush
Creamed Codfish
Baked Potatoes
Baking Powder Biscuits
Coffee

Luncheon

Bouillon
Mushroom & Sweetbread Patties
French Chops - Peas
Baked Stuffed Potatoes
Sliced Pine apple
Tea

Dinner

Clam Nectar - Crackers
Fried Salmon Cheeks
Olives - Celery
Roast Chicken Mashed Potatoes
Spinach Artichoke Salad
Sago in Mould - Cream

E

Mould Sago

1/2 cup Sago

2 " milk

1/2 " sugar

pinch salt

Beat well together; put in a double boiler and cook until the sago is done. Add the whites of 4 well beaten eggs with vanilla. Fill one quart mold; set aside & cool; serve with cream.

~~Em.~~ H. Elmore 5/25/01

Sal

F

Breakfast

Baked Apples
Scrambled Brains
Coffee Toast

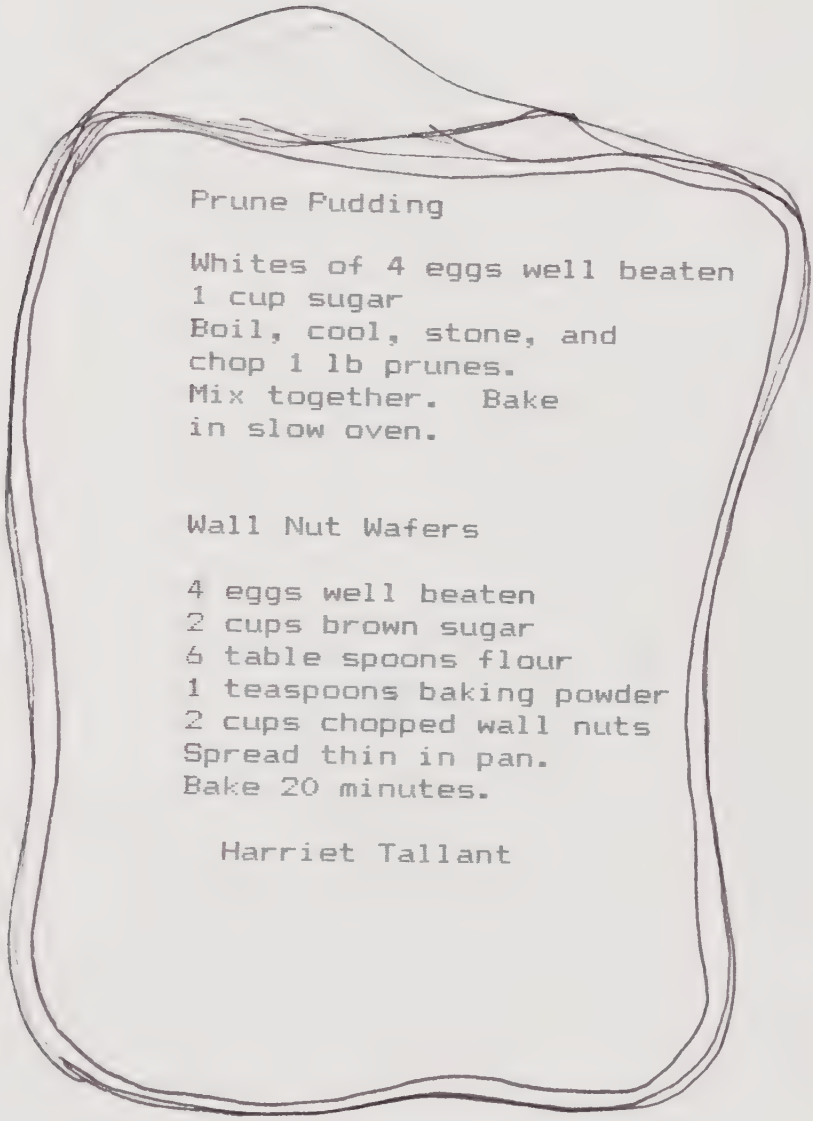
Lunch

Broiled Chops Butter Sauce
Escallop of Tomatoes
Sugared Oranges

Dinner

Cream of Pea Soup
Roast Duck Nut Stuffing
Currant Jelly Sweet Potatoes
Apple and Nut Salad
Prune Pudding Whipped Cream
Coffee

F



Prune Pudding

Whites of 4 eggs well beaten
1 cup sugar
Boil, cool, stone, and
chop 1 lb prunes.
Mix together. Bake
in slow oven.

Wall Nut Wafers

4 eggs well beaten
2 cups brown sugar
6 table spoons flour
1 teaspoons baking powder
2 cups chopped wall nuts
Spread thin in pan.
Bake 20 minutes.

Harriet Tallant

Breakfast

Breakfast Foods Cream
Soft Eggs Toast
Coffee

Luncheon

Broiled Chops Green Peas
Tomatoes Lettuce French Dressing
Strawberries Cream

Dinner

Cream of Asparagus Soup
Broiled Salmon White Sauce
Baked Potatoes Green Peas
Lettuce with Mayonnaise
Sliced Peaches in Cream
Nuts Raisins Coffee

6

White Sauce
(Foundation Sauce)

Melt one tablespoonful of butter in sauce pan. When melted, add 1 tablespoonful of flour. Stir (off the stove) until smooth. Add 1 cup milk and stir constantly until thick. Add salt & pepper to taste.

Add to this the water in which 1 pound of asparagus has been cooked & mashed, make the Asparagus Soup.

----Gene L. Marrs

H

Breakfast

Fruit
Bacon & Eggs
Toast & Coffee

Lunch

Shrimp Salad
Hot Biscuits
Coffee Fruit

Dinner

Tomato Soup
Roast Mutton Peas
Lettuce Salad Olives
Mashed Potatoes
Fruit Salad Whipped Cream
Coffee Cake

H

Cinnamon Cookies

1 cup sugar,
1/2 " butter,
1 " flour
1 teaspoon cinnamon
1 egg

First mix the flour & butter together - then the sugar & cinnamon, then mix all four together and break in the egg & mix well. Roll out very thin & bake a light brown.

Olga Heilborn

I

-Breakfast-

Grape Fruit Egg Omelet
Toast and Coffee

-Lunch-

Salmon Cheeks
Creamed Potatoes
Lettuce & French Dressing
Olives
Rolled Oat Cookies Tea

-Dinner-

Clear Soup - Broiled Steak
Baked Potatoes Crab Apple Jelly
Artichokes Cold with Mayonnaise
Peach Ice Cracker Cake
Coffee

I

single space.

Rolled Oat Cookies

2 cups rolled oats

1 " flour

1 " brown sugar

1/2 " melted butter

1/4 " hot water with tea spoon soda

1/2 " raisins stoned and clipped

After mixing, stand 1 hour.

Roll thin with as little flour

as possible.

1/2 cup wall nuts if desired

M.L.T.

J

-Breakfast-

Oranges
Mush
Broiled Mackerel Potatoes
Waffles - Coffee

-Luncheon-

Fried Chicken
French Fried Potatoes
Cabbage Salad
Net Rolls Chocolate

-Dinner-

Oysters
Cream of Tomato Soup
Boiled Mutton - Caper Sauce
Green Peas New Potatoes
Shrimp Salad
Date Pudding Brandy Sauce
Coffee

J

Date Pudding

1 cup full of minced dates.
1 " " " suet.
1½ " " " very finely grated bread crumbs.
5 tablespoonfuls of sugar.
1 pinch of salt.

Mix thoroughly with three well beaten eggs: pour into a buttered mould. Boil four hours. Serve with brandy Sauce.

Sadie M. Crang

K

Breakfast

sp?

Canteloupe
Cracked Wheat
Crisp Bacon
Saratoga Chips
Anchovy Toast
Coffee

Lunch

Baked Apples Cream
Shad Roe Sauce Tatare tartare?
Lamb Chops Green Peas
New Potatoes
Strawberries Whipped Cream

Dinner

Grape Fruit Candied Cherries
Chicken Cream Soup
Lobster Newburg
Pastry Patties Creamed Mushrooms
Souffle Potatoe French Peas
Duck Currant Jelly Celery Salad
Pistachios Ice Cream Cake
Bon Bons Peppermints Fruit
Coffee

K

Gold Cake

Yolks eight eggs

1 cup sugar

3/4 " butter

1/2 " sweet milk

1 1/2 " flour

1 teaspoon B.P.

Flavor to taste.

single space

double

Miss Cole